

MONDAY-SATURDAY 11:30 *until* 3:00
Chef de Cuisine
JOHN FLAGELLO
Chef & Proprietor
DOUG TURBUSH

To Start

| | |
|--|--|
| IRON SKILLET CORNBREAD4 ⁹⁵ <i>housemade jelly, whipped butter</i> | WHITE CORN GRIT FRITTERS10 ⁹⁵ <i>jalapeño pepper jelly, thomasville tomme</i> |
| MARINATED OLIVES & FETA GF5 ⁹⁵ <i>citrus, olive oil</i> | BLACK GARLIC HUMMUS9 ⁹⁵ <i>charred spring vegetables, espelette, black garlic oil, H&F pita</i> |
| ICED EAST COAST OYSTERS* GFMKT <i>half dozen, celery mignonette, cocktail, lemon</i> | SUNCHOKE & SPRING ONION SOUP7 ⁹⁵ <i>wild ramp oil, crispy vidalia onion, chives</i> |
| PIMENTO CHEESE CROSTINI8 ⁹⁵ <i>benton's country ham, georgia apples, arugula</i> | CRISPY CALAMARI13 ⁹⁵ <i>yuzu emulsion, basil salt, lime</i> |
| DEVILED EGGS GF8 ⁹⁵ <i>short smoked salmon, roasted jalapeño cream, pickled onion, capers</i> | SHRIMP SAMBAL12 ⁹⁵ <i>pickled cucumber, scallion</i> |

Salads

BABY FARM LETTUCES GF • 9⁹⁵
*gorgonzola, apples, spiced walnuts
 white balsamic vinaigrette*

BUTTER LETTUCE GF • 8⁹⁵
*jalapeño buttermilk dressing,
 local radish, chives*

SALT ROASTED BEET SALAD GF • 9⁹⁵
*honey yogurt, pistachios,
 strawberry, arugula*

KEY LIME GRILLED CHICKEN BREAST +6.50
 GRILLED SALMON +7.50
 HERB GRILLED SHRIMP +7.50
 SMOKED BACON +3

KEY LIME GRILLED CHICKEN GF • 13⁹⁵
*feta, olives, tomato, red onion, garbanzo,
 chopped romaine, piquillo peppers*

GRILLED SALMON GF • 15⁹⁵
*baby farm lettuces, north georgia apples,
 gorgonzola, spiced walnuts*

HERB GRILLED SHRIMP GF • 15⁹⁵
*cranberries, bacon, pine nuts,
 grana padano, frisee, balsamico*

the DAILY TRIO

12⁹⁵

*today's feature sandwich,
 soup & salad
 CHANGES EVERYDAY*

To Share

*All of the à la carte
 options below **are** or **can be**
 prepared gluten free.*

**CARAMELIZED
 BRUSSELS SPROUTS &
 CAULIFLOWER • 7⁹⁵**
thai herbs

**GRILLED
 ASPARAGUS • 7⁹⁵**
parmesan, lemon

**SAUTÉED GARLIC
 SPINACH • 5⁹⁵**

HOUSE CUT FRIES • 4⁹⁵

**PARMESAN
 GARLIC FRIES • 5⁹⁵**

Sandwiches

W/ SIDE SALAD, FRIES OR CUP OF SOUP

HEIRLOOM TOMATO B.L.T • 11⁹⁵
*applewood smoked bacon, nine grain bread
 roasted garlic aioli*

GRIDDLED PIMENTO CHEESE • 11⁹⁵
semolina loaf, fried green tomatoes, bacon

SPICY ASIAN FISH SANDWICH • 12⁹⁵
ginger onion marmalade, sriracha aioli, dill

SOUTHERN FRIED CHICKEN • 11⁹⁵
shaved romaine, red onion, dill aioli

CRISPY FISH TACOS • 11⁹⁵
creole remoulade, pico de gallo, slaw, coriander

ROASTED TURKEY & BACON • 14⁹⁵
*avocado, ciabatta, cheddar, tomato
 buttermilk dressing*

MERCHANT BURGER* • 14⁹⁵
*vermont white cheddar,
 caramelized onions, tomato, merc sauce*

WALDORF CHICKEN SALAD • 12⁹⁵
*georgia apples, grapes, walnuts,
 butter lettuce, nine grain bread*

Plates

PAN ROASTED BLUE COD GF.....16⁹⁵
*roasted cauliflower & caramelized brussels sprouts
 thai herb vinaigrette*

SWEET POTATO RAVIOLI.....14⁹⁵
mushrooms, sage-brown butter, pepitas, grana padano

SPRINGER MT. FARMS CHICKEN SCHNITZEL.....16⁹⁵
miso mustard cream, oven dried tomato, arugula, parmesan

HANGER STEAK FRITES GF.....24⁹⁵
herb onion caramel, parmesan garlic fries, red wine jus

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF: This symbol indicates a menu item that is prepared without wheat gluten, or can easily be modified to accommodate a gluten intolerance.



@EATATSEED